



Fast! Shredded Beef Ragù with Gnocchi

& Pesto Arugula Salad



ca. 20min



2 Servings

This comforting gnocchi dinner comes together in a flash thanks to our ready-to-cook marinara sauce and tender shredded beef. And on the side, just toss arugula with creamy basil pesto to freshen up this weeknight meal.

What we send

- 17.6 oz pkg gnocchi ³
- ¾ oz Parmesan ¹
- ½ lb pkg ready to heat shredded beef ^{2,3}
- 8 oz marinara sauce
- 2 pkts beef broth concentrate
- ¼ oz granulated garlic
- 1 bag arugula
- 2 oz basil pesto ¹
- 1 pkt crushed red pepper

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)

Tools

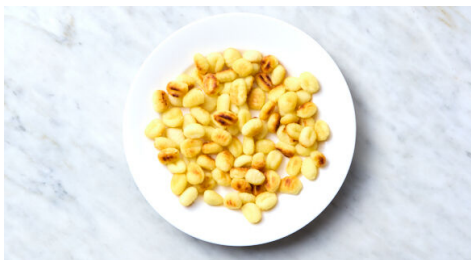
- medium skillet
- microplane or grater

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 40g, Carbs 110g, Protein 39g



1. Brown gnocchi

Heat **2 tablespoons oil** in a medium skillet over medium-high.

Gently break apart any **gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until very well browned and crisp on the bottom, about 4 minutes. Cook, stirring, until just warmed through, about 1 minute more. Transfer to a plate.



2. Brown beef

Finely grate **Parmesan**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and cook until browned on both sides, flipping halfway, 2-5 minutes. Reduce heat to medium; add **3 tablespoons water**. Bring to a simmer, scraping up any browned bits from bottom of skillet.



3. Cook ragù

Add **marinara sauce, broth concentrate, and ¼ teaspoon granulated garlic**; bring to a simmer. Stir in **half of the grated Parmesan**. Reduce heat to medium-low; simmer, stirring occasionally and breaking up meat into smaller pieces, about 10 minutes. Season to taste with **salt** and **pepper**.

Add **gnocchi**; toss until evenly coated.



4. Finish & serve

In a medium bowl, toss **arugula, pesto, and 1 teaspoon vinegar** until evenly coated.

Serve **beef ragù** with **remaining Parmesan** and **red pepper flakes** sprinkled over top and with **pesto salad** alongside. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!